

Appetizers

Jamaican Bites

Bite sized pieces of beef tenderloin seasoned with Spicy Jamaican Jerk and quick fried for a crispy crust. Served with a mouth-cooling pineapple aioli and tropical salsa. ~8

Spinach and Artichoke Gratin

Fresh spinach, artichoke hearts and sun-dried tomatoes blended with five different cheeses and served hot from the oven with fried ravioli and crispy tortilla chips. ~8

Buffalo Chicken Birds Nests

Boneless chicken breast simmered in hot wing sauce, served on crispy potato "nests", and topped with melted cheese, Bleu Cheese dressing, and scallions. ~7

Dynamite Sticks

Sweet king crab and chipotle cream cheese in a crispy shell with zesty salsa and avocado cream create a flavor explosion! ~7

Parmesan Encrusted Asparagus

Asparagus dipped in buttermilk and rolled in parmesan and garlic breading, deep-fried and served with roasted red pepper aioli. ~7

East Coast Crab Cakes

Tender chunks of jumbo lump crabmeat gently tossed with our special seasonings and pan-fried until golden brown. Served with Dijon-chive cream sauce. ~10

Sweet and Spicy Calamari

Calamari lightly breaded and quick fried, tossed with seared sweet bell and Anaheim peppers in a honey red chili sauce. Served over mixed greens tossed in an orange vinaigrette. ~8

Shrimp Martini

Colossal sized prawns poached in court bouillon and chilled. Served Martini style over jicama relish with our house-made cocktail sauce. ~15

Duck and Boursin Stuffed Mushrooms

Crimini mushrooms hand-filled with slow roasted duck confit, Boursin cheese, and herbs. ~8

Signature Soups & Salads

Winds

Pears, strawberries, spiced walnuts, and field greens tossed with roasted apple vinaigrette, presented with a Gorgonzola crouton. ~4

Caesar Salad

Tender romaine and parmesan tossed with house-made croutons and creamy Caesar dressing, finished with a roasted garlic and cheese crostini. ~4

Caprese

Ripe tomatoes and fresh Mozzarella drizzled with basil pesto, served with fresh spring greens gently tossed with balsamic vinaigrette. ~4

French Onion Soup

Sweet caramelized onions, full-flavored beef stock, and a splash of Madeira highlight this classic soup. ~4

Soup du Jour

Ask your server for today's selection. ~4

Steaks, Fish and Seafood

Ribeye

Center-cut ribeye seasoned and charbroiled.
12 ounce Ribeye ~23
18 ounce Ribeye ~28

Lobster

This tender hand-caught cold water lobster tail is seasoned and steamed. Served with drawn butter. ~60
Double lobster tail ~91

Porterhouse

Our 24 ounce king of steaks seasoned and charbroiled. ~38

King Crab

One and a half pounds of steamed, pre-cracked Alaskan king crab. Served with drawn butter. ~45
Three pounds king crab ~76

Filet

8 ounce hand-cut tenderloin seasoned and charbroiled. ~29

Alaskan Halibut

Lightly dredged in seasoned flour and pan-seared until golden brown. Finished with sautéed crab and truffle infused hollandaise sauce. ~23

Bone-in Filet

The most tender cut of steak is left on the bone for extra flavor. Charbroiled to your preferred doneness, but recommended rare, medium-rare, or medium for optimum flavor. Served with oven-roasted mushrooms. ~40

Scallops

8 ounces of tender sea scallops sautéed with olive oil, lemon and seasonings, then deglazed with white wine and finished with a splash of cream. ~23

New York Strip

12 ounce center-cut New York Strip
Seasoned and charbroiled. ~27

Garlic Shrimp

Jumbo prawns are marinated with garlic-infused oil, grilled, and finished with our garlic butter. ~20

Crispy Salmon

Fresh Atlantic salmon, pan-seared for a golden brown crust. Served with creamed spinach and fried lemon. ~16

Signature Sides

Bleu Cheese Butter

Bleu Cheese and butter with shallots and white wine. ~2

Winds Mushrooms

A blend of shitake, Portobello and crimini mushrooms. ~4

Sautéed Onion with Balsamic

White, red and green onions sautéed in butter with a splash of balsamic vinegar. ~2

Roasted Asparagus

Seasoned and cooked al dente. ~4

Surf and Turf

8 ounce tenderloin accompanied by one of the following:
Garlic Shrimp ~36 Scallops ~39
Lobster ~76 King Crab ~61

Winds Specialties

All of our Winds Specialties are served with our Iceberg Salad. Substitute house-made soup or one of our signature salads for an additional two dollars.

Mushroom Crusted Tenderloin Medallions

Twin beef medallions, seared and topped with roasted garlic mushroom breading and roasted to your preferred doneness. Served with fresh vegetable and choice of potato.* ~30

Pistachio Crusted Walleye

Seasoned and crusted with a pistachio breading and pan-fried in butter. Served with a lemon butter sauce, fresh vegetable, and your choice of potato.* ~20

Parmesan Chicken

Juicy chicken breast coated in a parmesan crust and pan-fried 'til golden brown. Served with Marsala sauce and sautéed mushrooms, along with fresh vegetable and choice of potato*. ~17

Shrimp and Lobster Ravioli

Shrimp, lobster, fire-roasted tomatoes and red pepper stuffed ravioli tossed with grilled asparagus, Portobello mushrooms, purple onions, and red peppers in extra virgin olive oil and butter, and topped with shaved Parmesan. ~16

Pan Roasted Chicken Breast

A perfectly roasted juicy chicken breast tossed with tender goat cheese and ratatouille-filled ravioli, cherry tomatoes, and herbed jus. ~16

Pork Tenderloin

Three juicy pork medallions are pan-seared, topped with sweet butter-roasted shallots and Gorgonzola-herb crumble. Served with mushroom demi, risotto, and fresh vegetable. ~22

Braised Buffalo Ribs

A true Winds classic. Fork-tender ribs, slowly braised in a red wine mushroom stock. Melt in your mouth tender. Served with fresh vegetable and choice of potato.* ~22

* Potato choices: Baked Potato, Five Cheese Au Gratin, Roasted Garlic Yukon Mashed, Smoky Bacon Hash, or our Wild Rice Blend. Load your baked potato with cheddar-jack cheese, bacon and scallions for an additional one dollar.

Winds Desserts

Tiramisu

This is no ordinary Tiramisu. We take freshly baked chocolate and white cake moistened with an espresso Kahlúa® reduction, then layer this between lady fingers and mascarpone cheese, and finish it with an Amaretto vanilla bean sabayon. ~6

Bavarian Cream Filled Horn

A sweet and flaky puff pastry shell filled with our rich vanilla bean pastry cream, dusted with powdered sugar, and served with fresh pineapple, orange, and strawberry compote. ~4

Chocolate Lava Cake

An individual sized portion of chocolate cake so rich you might think it is fudge. Served warm ala mode with berry sauce. ~7

"Grand" Cheesecake

A GRAND sized portion of New York style cheesecake in three varieties to choose from:
Turtle - with chocolate, caramel, and toasted pecans,
Berry - topped with compote of fresh berries,
or Classic Vanilla. ~8

Winds Split

The Wind's version of the classic sundae. Fresh strawberries, grilled pineapple, caramelized banana, and vanilla ice cream finished with caramel and chocolate sauces. ~6

Crème Brûlée

Our rich vanilla custard topped with a crisp shell of caramelized sugar. ~6

Spirits, Beers & Cocktails

Bottled Beer

Michelob Golden Draft
Michelob Golden Draft Light
Michelob Ultra
Michelob Amber Bock
Miller Lite
Miller Genuine Draft
Budweiser
Bud Light
Leinenkugel's Red
Heineken
Corona
Sam Adams
Stella Artois
Smirnoff Ice
Smirnoff Raspberry Burst
O'Doul's
O'Doul's Amber

Whiskey

Windsor
Canadian Club
Seagram's 7
Seagram's VO
Crown Royal
Jameson
Bourbon
Wild Turkey
Maker's Mark
Jim Beam
Jack Daniels
Tequila
Jose Cuervo
Cuervo 1800
Patrón Silver

Scotch

JW Red
JW Black
JW Blue
Chivas Regal
Glenlivet
Glenfiddich
J&B
Cutty Sark
Dewars
Rum
Myers's Dark
Bacardi
Bacardi Limon
Malibu
Captain Morgan

Brandy

E&J
Korbel
Christian Brothers
Cognac
Courvoisier VS
Hennessy
Hennessy Privilège VSOP
Martell Cordon Bleu
Martell VSOP
Remy Martin Napoleon
Remy Martin VSOP

Vodka

Grey Goose
Shakers Wheat
Skyy
Ketel One
Absolut
Absolut Citron
Absolut Mandarin
Absolut Peppar
Smirnoff
Stolichnaya
Stolichnaya Crystal

Gin

Tanqueray
Bombay
Bombay Sapphire
Beefeaters

Hot Drinks

Café Royal
Hot Buttered Rum
Hot Toddy
Irish Coffee
Italian Coffee
Jamaican Coffee
Keoki Coffee
Mexican Coffee
Nutty Irishman
Peppermint Patty

Cordials

& Liqueurs

See our wine list, or ask your server about our selections.

Martinis

Classic Gin
Appletini
Caramel Appletini
Chocolate
Grand Manhattan
Mocha
Raspberry Kiss
Classic Vodka
Candy Apple
Chambord Cosmo
Cosmopolitan
Lemon Drop
Purple Passion
Sweet Louise